

**PRODUCT DATA SHEET**

**CSM Ingredients**  
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Last changed on: 23.08.2021

**DOUGHNUT CONCENTRATE MB**

**MATERIAL CODES**

Article number	
CSM article number	<b>10142156</b>
Company	Product code
CSM DEUTSCHLAND GMBH	5025183000307
CSM Global One	10142156
CSM BENELUX BV	29264
Others	
EAN code	5025183000307
CN code (EU)	19012000007016

**NAME OF THE FOOD**

<b>Name of the food:</b>	DOUGHNUT CONCENTRATE
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**PRODUCT DESCRIPTION**

A doughnut concentrate requiring the addition of bread flour, yeast and water to produce a range of American style yeast raised doughnuts.

**GENERAL INFORMATION**

<b>Country of origin:</b>	United Kingdom
<b>Physical condition:</b>	Powder

**USER INSTRUCTION**

Standard recipe	
All ovens vary, these instructions are for guidance only	
Ingredients:	
Doughnut concentrate	8000g
Flour	8000g
Yeast	960g
Water	7520g
<b>Total:</b>	<b>24480g</b>
Instructions for use:	
1. Spiral-mix for 2 minutes slow speed. 6-8 minutes fast speed	
2. Single arm vertical mixer - 2 minutes 1st speed, 10 minutes 2nd speed	
3. After mixing scale into heads and rest for 5 minutes	
4. Divide and mould	
5. Prove at 30-35°C. Relative humidity 70-75% for 45 to 50 minutes	
6. Leave to dry for 5-10 minutes at ambient before frying at 190°C	

**PRODUCT DIMENSIONS**

	Target	Interval	Method	Remark
<b>Weight</b>	16 kg			

**SENSORIAL INFORMATION**

<b>Structure:</b>	Free flowing powder	<b>Colour:</b>	Off White
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**INGREDIENT DECLARATION**

WHEAT (WHEAT; Calcium carbonate; Niacin; Iron; Thiamine); Vegetable oils: Palm, Rapeseed oil; WHEAT FLOUR; Dextrose; Raising agent: Diphosphates, Sodium carbonates; Emulsifier: Mono- and diglycerides of fatty acids, Sodium stearyl-2- lactylate; Sugar; Salt; WHOLE EGG POWDER; WHEY POWDER; Thickener: Hydroxypropyl methyl cellulose, Guar gum; Flavouring; Enzymes; Flour treatment agent: Ascorbic acid; Calcium carbonate; Thiamine; Iron; Niacin.

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## NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.791 kJ	(426 kcal)
Fat:	15,5 g	
of which saturated fatty acids:	7,3 g	
of which mono unsaturated fatty acids:	5,9 g	
of which poly unsaturated fatty acids:	1,8 g	
Carbohydrate:	61,7 g	
of which sugars:	9,8 g	
Fibre:	2,7 g	
Protein:	8,7 g	
Salt (Na x 2.5):	5,562 g	

## ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,0 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,0 g
Salt (NaCl):	3.152,3 mg
Minerals - Sodium:	2.224,9 mg
Water:	8,4 g

## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
Cereals containing gluten and products thereof	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	Yes
Barley	No	Yes	Yes
Oat	No	No	Yes
Spelt	No	No	Yes
Khorasan wheat	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	Yes	Yes	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	Yes	Yes
Milk and products thereof (including lactose)	Yes	Yes	Yes
Nuts and products thereof	No	No	No
Almonds	No	No	No
Hazelnuts	No	No	No
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	No
Pistachio nuts	No	No	No
Macadamia/Queensland nuts	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	No
Lupine and products thereof	No	No	No
Molluscs and products thereof	No	No	No
* According Regulation (EU) No 1169/2011, sulphur dioxide and sulphites only at concentration of more than 10 mg/kg or 10 mg/liter expressed as SO2 need to be labelled.			
<b>"May contain" allergens</b>			
May contain traces of: SOYA.			

## GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

## SUSTAINABILITY

Type:	Palm oil	Value:	100 %	Supply chain model:	Mass balance
Supply Chain Model: Mass Balance. Contributes to the production of certified sustainable palm oil. www.rsपो.org.					
RSPO ID: 2-1223-21-000-00; RSPO #: CU-RSPO SCC-881987					

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## DIET INFORMATION

<b>Suitable for (lacto ovo) vegetarians:</b>	Yes	<b>Suitable for coeliac diet:</b>	No
<b>Suitable for lacto vegetarians:</b>	No	<b>Suitable for persons with lactose intolerance:</b>	No
<b>Suitable for ovo vegetarians:</b>	No	<b>Suitable for persons with cow's milk protein allergy:</b>	No
<b>Suitable for vegans:</b>	No		

## MICROBIOLOGICAL INFORMATION

<b>Total viable count:</b>	/ g					Not applicable as product undergoes further processing ie baking
<b>Salmonella:</b>	/ 25 g					

## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
<b>Shelf life after production:</b>	300 Days
<b>Storage temperature:</b>	< 20 °C
<b>Storage advice:</b>	Cool, Infestation free, Dry
<b>Storage conditions once opened (Lab simulation)</b>	
<b>Storage temperature:</b>	< 20 °C
<b>Storage advice:</b>	Ambient, Dry conditions, Do not freeze
<b>Remarks:</b>	remainder of product life if kept cool & dry
<b>Transport conditions</b>	
<b>Transport temperature:</b>	< 20 °C

## PACKAGING INFORMATION

<b>Distribution unit</b>					
<b>Weight net:</b>	16 kg	<b>Weight gross:</b>	16,22 kg	<b>Number of pieces:</b>	1 PCE
<b>Pallet</b>					
<b>Pallet type:</b>	Pallet 1000 X 1200				
<b>DU's per layer:</b>	5 PCE	<b>Layers:</b>	12 PCE	<b>DU's per pallet:</b>	60 PCE
<b>Weight net:</b>	960 kg	<b>Weight gross:</b>	999 kg	<b>Total pallet height:</b>	106 cm
<b>Primary packaging</b>					
<b>Description:</b>	Bag	<b>Material:</b>	Paper		
<b>Quantity:</b>	1,0000 PCE				
<b>Weight:</b>	215 g				
<b>Colour:</b>	White				
<b>Width:</b>	495 mm				
<b>Height:</b>	720 mm				
<b>Secondary packaging</b>					
<b>Description:</b>	Label	<b>Material:</b>	Paper		
<b>Quantity:</b>	1,0000 PCE				
<b>Weight:</b>	1 g				
<b>Colour:</b>	White				
<b>Width:</b>	170 mm				
<b>Height:</b>	230 mm				
<b>Secondary packaging</b>					
<b>Description:</b>	Label	<b>Material:</b>	Paper		
<b>Quantity:</b>	1,0000 PCE				
<b>Weight:</b>	1,6660 g				
<b>Colour:</b>	White				
<b>Width:</b>	170 mm				
<b>Height:</b>	100 mm				
<b>Coding</b>					
		<b>Lot code:</b>	YDDPPBB		
<b>Tertiary packaging</b>					
<b>Description:</b>	Sheet	<b>Material:</b>	LDPE, LLDPE		
<b>Quantity:</b>	1,0000 PCE				
<b>Weight:</b>	62,85 g				
<b>Colour:</b>	Blue				
<b>Width:</b>	915 mm				
<b>Tertiary packaging</b>					
<b>Description:</b>	Stretchwrap	<b>Material:</b>	LLDPE		
<b>Quantity:</b>	0,5100 KG				
<b>Width:</b>	500 mm				

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## FOOD SAFETY / HACCP

Physical hazards - specific control system			
	Present		Remarks
Sieves:	Yes	Mesh: 2,4 mm	
Metal detection:	Yes		
Ferrous:		Ø control device: 2,5 mm	
Non-ferrous:		Ø control device: 2,5 mm	
Stainless steel:		Ø control device: 3,0 mm	

## LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	19012000007016	
All products are conform to the European and National food legislation.		

## STATEMENT

This document is generated from a validated QA/ERP database. The necessary validation steps in the database guarantee the information hereby given to be up to date and correct to the best of our knowledge. Therefore the document does not need to be signed. By accepting this specification document, the client assures himself to dispose of the latest and up to date specification information. All other means of product communication cannot be guaranteed to be up to date as they are not covered by a validated C&D management tool.

Last changed on:	23.08.2021
Change:	Sustainability